

# Installation & Operations Manual

for  
EGO Solid Surface Cooktops



## COOKTOP OPERATIONS MANUAL

### INTRODUCTION

Congratulations on purchasing a SMEG Electric Cooktop. This handbook covers both the EGO solid element cooktops and the dual-fuel cooktop featuring 2 EGO elements.

These hobs incorporate a combination of both Pan-sensor elements and standard sealed 6 heat sealed hotplates.

Please read through these instructions carefully. Only by following the care and maintenance instructions will these products give you long service and trouble free performance.



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### EGO ELEMENT COOKTOP

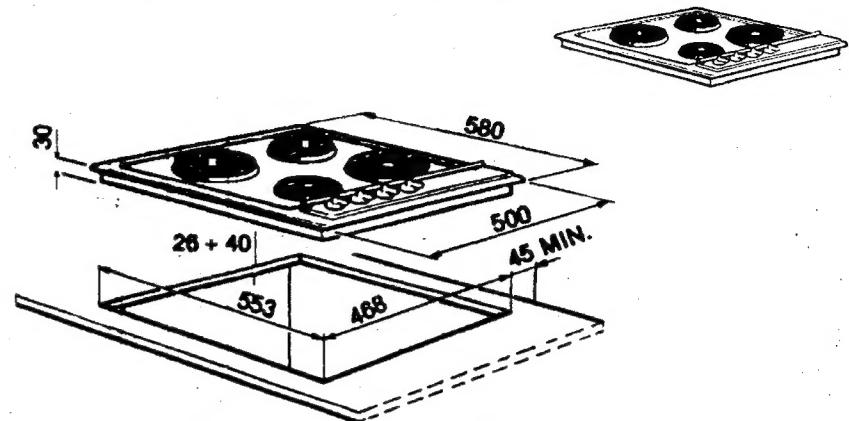
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**NOTE**

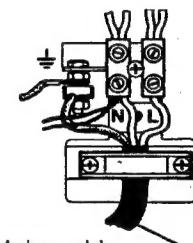
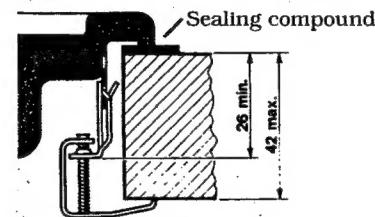
The manufacturer and suppliers decline any responsibility for damage to the elements caused by incorrect use or failure to follow the instruction contained in this manual.

## APPLIANCE DIMENSIONS

### ♦ EGO COOK TOP MODEL SA135



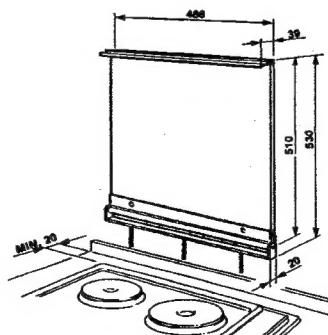
### Bench clamp



**Electrical Connection**

### ♦ Optional Glass Lid

An optional glass lid is available for this hob, Model 7505 and is available in white or black. It is a decorative accessory only.



### Note!

Care must be maintained at all times to ensure the lid is never placed down over elements which are in operation or still warm.

## INSTALLATION

### ◆ REQUIREMENTS

This cooktop may be installed into any work surface providing:

- It is a minimum of 600mm deep
- It is capable of withstanding operational temperatures of 120 °C.
- Cutout in bench complies exactly with the dimensions on Pg 3.
- There is as much air circulation under hob as possible.

### **Sealing strip**

The Mastic sealing strip supplied with the hob must be applied to the bench surface, with the edge of the hob overlapping by 5mm when installed. The seal must be all round the edge of hob forming a total seal. Press the hob firmly onto the sealing strip, trim off excess with a sharp knife.

### **Clamping in hob**

The hob unit must be clamped onto the bench. Clamps open to a maximum of 40mm. It may be necessary to check out a section of the front cabinet rail or add extra packing in order to get the 4 bench clamps to fit and pull hob up tight. For safety this must be done.

Clamping will squeeze extra sealing compound out, trim off excess again.

### ◆ ELECTRICAL INSTALLATION

The electrical requirements for installation vary from state or country. You must check the installation requirements that apply in your area.

#### **Electrical data.**

- 230–240 volts, ac, 50Hz, 7.5Kw
- Minimum supply cable size is 6mm<sup>2</sup>.
- This hob must be adequately earthed or grounded.
- Access to the terminal block is gained via the cover on underside of hob.
- **DO NOT** connect the supply to the 3 coloured test tails that protrude from the terminal box.
- Leave at least 1 metre of cable so the hob can be removed for service.
- **DO NOT** connect this hob with any other electrical load or appliance together on the same sub-circuit. It requires a separate sub-circuit and circuit breaker protection.

**This Appliance must be solidly earthed or grounded. No responsibility is held for any failure, damage to property or persons caused by improper earthing by the installer.**

## FIRST USE

### ◆ INSPECTION

Please inspect your appliance thoroughly for any damage. Report any defects to your retailer immediately or refer to the service phone numbers in the service section.

Fill out the **Warranty card**. We recommend you keep this card and your original invoice stapled to the back cover of this book.

### ◆ INSTALLATION CHECKS

Check your installer has used the sealing compound as described in the installation requirements.

### ◆ BURNING-IN ELEMENTS

This is a most important operation to ensure long life from your elements. Before using for the first time, pre-heat each element on high for 5 minutes without a pot on the element. This burning-in process improves the hardness of the surface coating.

A small amount of smoke will be emitted, an acrid smell may also be noticed. Don't worry, this is normal and will soon stop. The smoke is not harmful.

You will notice the stainless steel trim rings begin to discolour to a dull straw colour. This too is normal. Cleaning the trim ring is covered in the care and maintenance section.

Other than this initial burning-in period the elements should never be operated for more than a couple of minutes without a pot or pan in place.

### ◆ ELEMENTS

The RED DOT in the centre of the element indicates that these elements are fitted with temperature limiters. These limiters control the maximum temperature of the surface and prevent melt-down or damage should the element be accidentally left without a pot or when boiled dry. This marking will disappear fairly quickly once the element has been operated for some time.

Elements without this red dot are unprotected and are a lower wattage but reach higher surface temperatures.

## ◆ THE HEATING PROCESS

With the EGO solid surface hotplate heat is conducted, rather than radiated at high temperatures. The surface temperature is limited to 650 °C. The whole raised portion of the element is heated at a uniform temperature. The dished centre section of the element is unheated.

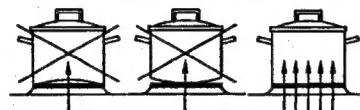
## ◆ INFLUENCE OF THE PAN

The condition of the pan, especially the bottoms, greatly affects the speed and economy of the cooking process, therefore it is most important to use appropriate cookware. Any disappointment in the performance of your hob will be directly related to your pans inability to conduct heat.

- Pans should be equal to or just larger than the hot plate diameter.

- Pans must have **flat, thick, solid bottoms**.

Light weight aluminium pans are not advisable. Glass cookware is suitable but can be a little slower than copper bottom or cast iron.

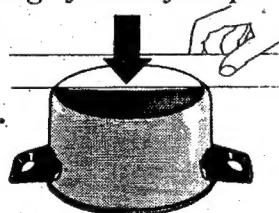


## ◆ QUICK TEST

If your pans have been used on much higher temperature surface hotplates they may have become distorted. Firstly, thoroughly clean your pan bases to remove any old burnt on contamination.

Check your pans by placing a straight edge across their bases. They should be perfectly flat.

■ It is worth investing in good quality cookware.



## ◆ SAFETY

The nature of the solid hotplate is that it is sealed, and is an integral part of the surface.

The whole hob surface should be treated as **HOT** during operation, it will certainly get very warm.

Leaving elements operating without a pan or operating with inefficient cookware can cause the surface to get hotter than normal. This is because the heat from the elements is not being conducted by the pot and absorbed by the liquid in it, but is rather radiating out to the hob surface.

- Take care, never lean or reach over hotplate.

- Keep children clear while cooking.

- Keep handles of pans facing to the side, never over the front edge of the bench.

## CONTROLS

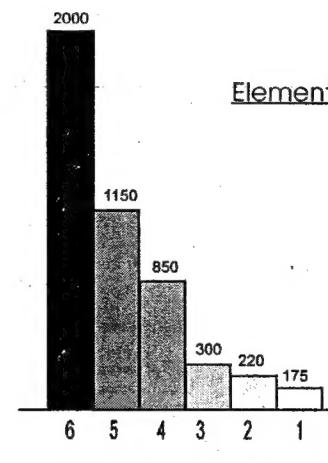
### ◆ USING 6 HEAT HOT PLATES

6 heat switching, allows the user to select a wattage setting / heat intensity on the element that will remain constant.

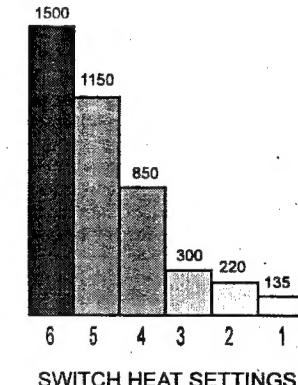
Each size element has 6 different wattages and therefore each switch setting provides a different heat output. There are 3 boiling settings and 3 simmer settings.

In all cases -1- is the lowest setting while -6- is full power.

The switches rotate full 360° and can be turned to either -1- or -6- directly.



180mm element



145mm element

Because these elements use lower temperatures, fill pots with the minimum amount of water or liquid required. It is wasteful of time and energy to fill the pot with excessive liquid. High liquid levels are more likely to cause spill overs.

Always turn to max setting (6) for a short while to pre-heat hotplate, unless you require only gentle simmer or warming.

Turn down to the required setting once boiling has been achieved.

■ It is not necessary to operate on full just to keep water boiling.

## PAN-SENSOR ELEMENTS

### ◆ THE PAN-SENSOR ELEMENT

The shiny spring loaded disc in the centre of the element acts as a thermostat constantly controlling the temperature of the liquid inside the pan. This opens up a whole new world of precision cooking and enables you to cook a wide range of dishes which cannot be cooked on any other type of hotplate.

### ◆ THE PAN-SENSOR CONTROLLER

The control knob is marked 1-12. These markings correspond to temperature maintained by the sensor head which is situated in the unheated centre area of the element and is in contact with the base of the pan.

Full power is supplied at each dial setting, there is no need to set the control knob to a high setting first to provide heat up. Once the selected temperature is reached the controller maintains that temperature.

The exact temperature to be maintained depends on the volume and type of liquid and the quality of utensils. A period of familiarisation is required in adjusting the optimum position of the controller.

#### **Warming (Pos 1-3)**

Allows gentle warming of food without burning or overheating.

#### **Simmering ( Pos 4-5)**

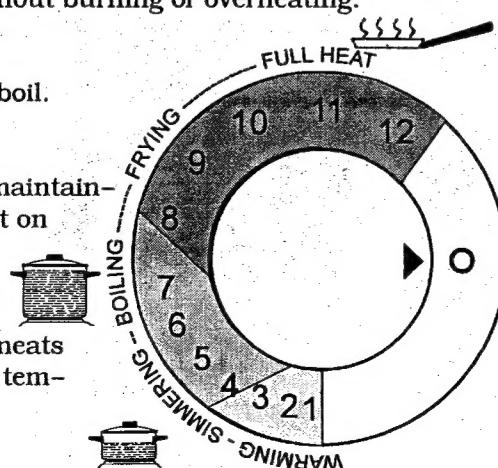
Controlled simmer without rapid boil.

#### **Boiling (Pos 6-7)**

Bringing water to rapid boil and maintaining boiling. Selection is dependent on volume of liquid.

#### **Frying (Pos 8-11)**

Controlled frying from browning meats through to maintaining the exact temperature for deep frying.



## CARE AND MAINTENANCE

To keep your EGO hob and elements looking like new carefully follow the instructions contained in this section.

EGO elements are made of cast iron, if left damp or contaminated with salt they will pit and rust. Your warranty does not cover failure of the elements due to surface corrosion.

Extra special care is required in locations exposed to salt spray, a salty environment or very humid conditions.

### ◆ DEALING WITH SPILL OVERS

Remove the pot or pan immediately, wipe the surface of the element and remove any liquid from hob surface. Wipe and dry the base of pan before replacing back on the element.

For burnt-on spill overs, rub the element with Scotch-brite or scourer pads. You can also gently scrape the element surface with a razor blade scraper or similar.

### ◆ DAILY MAINTENANCE

After every use always wipe over elements with a clean damp cloth. Even wipe the ones not used to remove possible spatter.

Switch all elements to "high" setting for approximately 30-60 seconds, this ensures the elements are left thoroughly dry.

### ◆ MAINTENANCE PROCEDURES

On a regular basis wipe the dry elements over with a thin coating of salt free cooking oil using a paper towel. (This simple operation is one of the most important you can do to protect the element.)

### ◆ CONDITIONING THE ELEMENTS

Two special conditioning agents "**Collo**" or "**Shine on Hot plate protector**" are commonly available from some Supermarkets or from your local home appliance retailer. These products restore the shiny black appearance of the EGO elements and help seal the surface. Use of these conditioners is highly recommended and should be done regularly and in accordance with the instructions provided.

## ◆ CLEANING THE TRIM RING

The stainless steel ring on each element will turn a straw colour when used. This is the normal colour of stainless steel when heated to 400 °C. Clean the trim ring with Scotch-brite pads, metal polish or stainless steel cleaner. Take care not to scratch hob surface.

## ◆ MAINTAINING THE COOK TOP SURFACE

Where possible wipe up spill overs from the surface as soon as they occur.

Burnt-on spill overs can be removed by carefully pouring a little very hot water over the affected area allow to soak briefly and sponge up.

Commercial cream cleaners are also satisfactory. Abrasive gritty cleaners should **not** be used.

- The knobs protection bar and the control knobs pull off for easy cleaning.
- Do not use decorative element covers. these cause elements to sweat and corrode.

## TRIAL RECIPES

The following trial recipes have been designed to demonstrate the versatility of the Pan-sensor element.

### Fried Finger Food (Deep Frying)

### Chicken Curry on Rice

### Italian Frittata

### Jaffa Crunch



### Fried Finger Food

#### Cheese Balls

60g butter  
1/4 cup Plain flour  
1 cup milk  
1 cup grated cheese  
1/4 t chilli powder  
4T finely grated chives  
1/2 cup extra flour

#### Method

1. Heat butter in small saucepan on heat setting 6, stir in flour, cook until bubbly. Remove from heat momentarily, gradually stir in milk. Stir back over heat until sauce boils and thickens.
2. Combine cheese, chilli powder and chives plus extra flour, stir into hot sauce. Cool to room temperature.
3. Roll into small balls. Chill until required.
4. Just before deep frying coat cheese balls with extra flour.

## Parmesan Carbonossi Nibbles

5 carbonossi sausages (300g)

Plain flour

1 egg, Lightly beaten

1 cup freshly grated parmesan cheese

1T finely chopped parsley

### Method

1. Cut carbonossi sausage into 3 cm lengths.

2. Coat sausage in flour, then egg and combined parmesan cheese and parsley. Chill until required.

## Crumbed Ravioli

250 g Ready made Ravioli

Plain flour

1 egg, lightly beaten

1 cup stale bread crumbs

### Method

1. Coat Ravioli in flour, egg, then bread crumbs.

Chill until required.

## COOKING – Deepfrying

2 litres of cooling oil, good quality Canolia oil or similar

5 litre high-sided saucepan

Place pot with oil on 180mm (Large) element, Set pan-sensor dial to 10 and wait till oil starts to shimmer on top. (Approx. 10 minutes)

Carefully lower into hot oil Cheese balls, Carbonossi and Ravioli in small batches with dry slotted spoon.

Fry until golden brown, 2-3 minutes.

Drain on paper towel, serve on tooth picks

Serve with a tomato dipping sauce if desired.

## Chicken Curry On Rice

1T oil

1.5kg Chicken

2 large onions

2t curry powder

2t ground cumin

½ t chilli powder

1 clove garlic powder

½ cup coconut cream

1T cornflour

1½ cup chicken stock liquid

½ thickened cream

1T lemon juice

### Method

1. Heat oil in a large at Pan sensor dial setting 9. Brown chicken pieces, remove and set chicken aside.

2. Leaving dial setting on 9, add onions, curry powder, cumin, chilli powder to pan and saute until onions are golden brown,

3 Blend together conflour, coconut cream and chicken stock liquid. Add to pan and stir over heat for a few minutes.

4. Reduce heat to dial setting 4 and return chicken to pan. Cook, covered for 20 to 30 minutes or until chicken is cooked through.

5. Stir thickened cream and lemon juice into curry and allow to heat uncovered for a few extra minutes.

## Rice

2 cups raw rice

4 cups hot water

¼ t salt

Combine water and rice in saucepan. Place on element and set pan-sensor dial to heat 5 for 10 minutes, turn heat off, stand covered for a further 10 minutes.

Serve with curry. Serves 4.

## Italian Frittata

2 large onions, thinly sliced  
2 canned tomatoes, well drained  
2T oil  
4 eggs  
2 slices of ham, diced  
1T chopped parsley  
 $\frac{1}{4}$ t basil  
2T grated parmesan cheese  
2T soft bread crumbs  
salt and pepper to taste

### Method

1. heat oil in pan on pan-sensor dial setting 8, add onions and saute till golden
2. Add mashed tomatoes and continue cooking for five minutes stirring often. Set aside.
3. Beat eggs together, stir in ham, parsley, basil, parmesan, breadcrumbs and onion / tomato mixture, season to taste.
4. Heat pan on dial setting 7. Add butter, then egg mixture. Cook for 20 minutes or until firm to the centre. Turn out onto serving plate.
5. Serve warm, cut into wedges with a fresh green salad.

### Note:

If desired frittata can be turned out onto a plate and returned to pan to brown second side before serving.

## Jaffa Crunch

### Base

150g butter  
1t vanilla essence  
1cup flour  
1cup crushed weetbix  
1 cup coconut  
 $\frac{1}{2}$  cup sugar  
1T cocoa  
1t baking powder

### Icing 1

25 g butter  
rind and juice of 1 orange  
 $1\frac{3}{4}$  cups icing sugar  
3T cocoa

### Icing 2

$1\frac{1}{2}$  cups chocolate chips  
2T cream  
1T mixed peel  
 $\frac{1}{2}$  cup sliced almonds (toasted)

### Method

1. Melt butter, stir in vanilla essence, then remaining ingredients.
2. Lightly grease a large fry pan approx 24cm (omit if non stick). Press mixture evenly yet firmly out over base.
3. Cook on pan-sensor dial setting 8, covered for 25 to 30 minutes or until dry all over surface.
4. Cool slightly. Top with icing of choice. When cold remove from pan in quarters then cut into squares for serving.

### Icing 1

Melt butter, stir in orange juice orange rind, sifted icing sugar and cocoa. Spread over warm base.

### Icing 2

Combine chocolate chips and cream in a small saucepan. Heat on setting 2 until melted. Stir in mixed peel and spread over warm base, top with toasted almonds.

Note: For best results use a nonstick frypan with vented lid. If lid not vented move the lid off the pan slightly during cooking.

## SERVICE

After sales service for your Smeg appliance is supported by a National Service Network.

The Warranty card included in with your cooktop covers warranty conditions and limitations.

Should you require service please follow the following procedures.

### For Australia.

Service is provided through the service network as listed below.

Area	Telephone No.	Facsimile No.
Sydney	(02) 666 3100 sales & admin. (02) 316 8777 service	(02) 666 5529 (02) 316 7528
Queensland	(07) 268 4911	(07) 268 3112
Newcastle	(049) 61 4811	(049) 62 2738
Canberra	(06) 280 7099	(06) 280 7137
Wagga Wagga	(069) 21 3888	(069) 21 4526
Victoria	(03) 761 1177	(03) 761 1373
Tasmania	(008) 133 840	(03) 761 1373
South Australia	(08) 346 1888	(08) 340 1034
Western Australia	(09) 356 5555	(09) 356 5556

Country callers can ring (1800) 815 581 and be connected to the appropriate Smeg distributor. This is a free call.

### For New Zealand.

For service assistance contact the retailer where the appliance was purchased. The retailer will arrange service for you.

For national assistance,

Telephone (09) 634-0183

Facsimile (09) 634-5033

#### Australian distributor

Omega Appliances Pty Ltd  
97 Banksia St,  
Botany, NSW.  
PO Box 55, Botany, NSW 2019  
  
PH (02) 666-3100



#### New Zealand distributor

Applico Group Ltd  
120 Captain Springs Road,  
Onehunga, Auckland  
Private Bag 92900  
Onehunga.  
Ph (09) 634-0183